

The AAK logo is positioned in the top right corner of the page. It consists of the letters 'AAK' in a bold, blue, sans-serif font. The background of the entire page is a photograph of an industrial facility with several large, vertical, cylindrical tanks and a network of pipes and walkways. A worker in a white hard hat and a high-visibility vest is visible on one of the walkways. A large, light blue curved graphic element is on the right side of the page, and a dark blue horizontal bar is at the bottom.

AAK Engineering Services

Refining success and bakery expertise

AAK Engineering Services started life over 25 years ago, designing and building Europe's largest edible oil refinery and associated production facilities in Hull.

Customers began almost immediately to ask for support with technical issues and we were pleased to help. We expanded quickly and invested heavily in people and equipment to meet growing demand.

In 2007 the team was boosted by our merger with Croda Food Services, whose experience of the baking industry dates back to over 100 years.

The result is that we can now offer a winning combination of food know-how, engineering expertise and project management skills.

Turnkey project capability

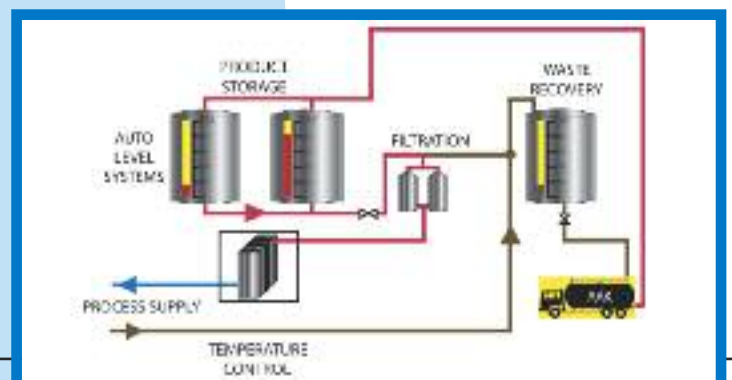
Supporting every stage of the manufacturing process from the bulk storage of ingredients to the completion of packaged products, our expertise includes:

- Process design
- Project planning and management
- Operational efficiency
- Energy conservation
- Waste reduction
- Computer aided design and technical drawing
- Piping and instrument diagrams
- Equipment design and manufacture
- Electrical control system design and production
- PLC programming
- Civil and structural design
- Engineering procurement
- Construction and erection
- Piping fabrication and erection
- Pipe stress analysis
- Steam and hot water systems
- Commissioning
- Health and safety standards
- Food standards compliance
- Storage tank telemetry

Bulk storage and delivery: improving efficiency, reducing waste

For large scale users of oils, release agents, pumpable shortenings, emulsifiers or other speciality fats, the development of on-site bulk storage and application systems can:

- Improve operational efficiency
- Cut costs
- Reduce waste
- Benefit food manufacturers of all sizes
- Provide rapid return on investment
- Ensure continuous supply thanks to connection to AAK stock control system



Food experience, engineering expertise

Designed, built and maintained by specialist AAK engineering teams, our tried and tested systems range from simple, single tank installations to extensive tank farms. Whether providing a turnkey solution or just one element, we aim to achieve the optimum outcome.



Maintenance and service

AAK Engineering Services offers efficient after sales service and on-going maintenance support to every customer.

AAK – the bigger picture

AAK Engineering Services is part of AAK, the world's leading manufacturer of high value-added speciality vegetable fats. Our operations in the UK are based in Hull, Oldham and Runcorn. The group also has production facilities in Denmark, the Netherlands, Sweden, Uruguay, Mexico and the USA.

Application know-how, manufacturing success

As a team we can provide a clear understanding of the composition, properties and functionality of processing oils or food ingredients. This is vital when it comes to the design and development of food manufacturing equipment. Tried and tested in the field over many years, AAK's proven technologies include:

Spray gun applicators

Robust, stainless steel double acting spray guns which:

- Can be incorporated into fast reacting units where quick spray times are required
- Can be adapted to offer spray patterns to suit individual requirements
- Can be integrated into machines to suit a wide range of release requirements
- Incorporate the latest control systems, including infra-red hot/cold tin sensing to optimise release agent usage, PLCs, HMI screen displays and flow meters
- Are C.E compliant

Spinning disc applicators

Spinning disc technology has been designed for oven band oiling or glazing applications. It can provide:

- Accurate and precise product amounts onto particular areas
- Reliability, ease of use and non-contact hygienic application

Drip tube and brush applicators

Drip tube and brush applicators offer customers the ability to inject product on to oven bands and brush it evenly. This equipment is particularly suitable for low viscosity products.

Low level dough bowl oilers

Our low level dough bowl oiling system provides accurate coating of bowl surfaces. An easy to maintain system, which also improves hygiene within bakeries, which:

- Replaces high level hopper systems
- Removes the need for high level cleaning
- Provides cost savings by using less lubricant

Metering and batching equipment

Our equipment ranges from a table top batching unit to a large bulk tank system. Product can also be delivered into pre-existing equipment and we routinely work with other manufacturers' equipment.

Pumping Stations

AAK pumping stations can be used to pump product from intermediary tanks, drums, IBCs and bulk tanks to where they are needed in the baking or manufacturing process. Twin pumping stations can be equipped with an automatic change over from empty to full tank, with an alarm system to alert plant operators.



Contact us

AAK UK Ltd.

King George Dock,
Hull, HU9 5PX
United Kingdom

Telephone: +44 (0) 1482 701271
Fax: +44 (0) 1482 709447

AAK Bakery Services

A division of AAK UK Ltd.

Falcon Street,
Oldham,
Lancashire, OL8 1JU
United Kingdom

Telephone: +44 (0) 161 652 6311
Fax: +44 (0) 161 627 2346

Email: uk.info@aak.com
Website: www.aakuk.com